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Of Interest to Every Woman Edited by Martha Westover

THE DEAR FOOD PROBLEM AND A PEANUT SOLVENT

The Best Thing That Ever Came Out of Brazil Either for Man or Beast.

A FEW HOUSEHOLD POINTS

Some Peanut Recipes, Which Dem-

Some Peanut Recipes, Which Demonstrates the Goober's Utility as a Table' Delicacy—Strawberry Desserts and Pineapple Suggestions.

The high coat of living has served to direct general public attention to some means of alleviation. To procure a larger food supply without too great cost in the getting, is the most obvious remedy in sight. What better avenue of escape offers than larger production of the peanut? It is doubt far Europe, Africa and Asia.

The people of the United States were slow to see the advantage in peanut. From Brazil it was transplanted to South americal brown in the Southern States. The production is no wore 4,060,000. The world production is no wore 600,000,000 to good of the southern States. The production is no wore 600,000,000. The world production is no wore 600,000,000. The southern States. The production is no wore 600,000,000. The peanut is good for man and turkeys thrive on it. The hosts. Horses, nucles, hogs, cows, hens and turkeys thrive on it. The hosts. The peanut is good for man and turkeys thrive on it. The hosts. Horses, nucles, hogs, cows, hens and turkeys thrive on it. The hosts and the pressure of the last three weeks ending on the peanut of the first thrive on it. The hosts and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the first three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the last three weeks ending on the peanut is good for man and the pressure of the peanut is good for man and the pressure o The peanut is good for man and benst. Horses, mules, hogs, cows, hens and turkers thrive on it. The hogs gather it for themselves. The peanut vines, when gathered, make a hay almost as good as alfaifa. It is one or the best milk-forcing foods for cows. There is nearly 30 per cent of oil in the nuts. A great part of the olive oil we buy is made from African peanuts. nuts. It will be seen that the pea-nut is not only valuable as a food taken direct from the shell, but that it is an available means of adding to the meat supply of the

editor of the Record is more particularly to call attention to the various dietary values of the peanut in the household, as illustrated by the following recipes:

Cream one tablespoonful of peanut butter with enough cold water to make a smooth paste, add three-quarters or the country of t Pennut Hash. a cuntul of ground peanuts, and two cupfuls of finely chopped cooked po-tatoes. Mix well, then add one-half a teaspoonful of salt and one-quarter teaspoonful of pepper, with sufficient milk or water to moisten. Melt one tablespeonful of butter in a hot frying pan, simmer in it a teaspoonful or thely minced onion for two minutes; the potatoes and nuts and cook, moderate heat, until a brown has formed over the bottom, as sking corned beef hash. Turn out

yater until tender; drain and pour jold water through it to separate the pieces. Then add cream sauce made with four tablespoonfuls each of butter and flour, one tablespoonful of zer, one-fourth teaspoonful of pepper and two cupfuls of milk, and two cupfuls of chopped peanuts. Four into putterd baking disk cover with his tered crumbs and bake until golden Date and Peanut Pudding.

tionally good combination. Heat two cggs well, add one cupful of granulated sugar, one cupful of peanuts finely chopped, one-third of a cupful of flour sifted with one teaspoonful of baking powder and one-eighth teaspoonful of salt. Turn into a large layer cake pan, buttered, and bake in a moderate oven about one hour. When cool turn out upon a flat serving dish, sprinkle with two tablespoonfuls of lemm uice and cover with whitness. lemon juice and cover with whipped

Peaunt Omelet.

Make a cream sauce with one table-spoonful of butter, two tablespoonfuls of flour and three-quarters of a cupful of milk poured in slowly. Take from fire, season, and three-quarters of a cupful of ground peanuts and pour the mixture on the lightly beaten yolks of three eggs. Fold in the stiffly beaten whites, pour into a hot, buttered baking dish and bake for twenty minutes.

Canapes.

Rub the yolks of hard cooked eggs to a paste with equal quantities of sardines and chopped peanuts. Moisten with lemon juice, season and serve on rounds of toast.

Pennut Wafers.

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Pennut Wafers.

One-half cupful of granulated sugar and one-quarter cupful of butter creamed together. Add one tablespoonful of milk and one well-heaten egg, one-quarter of a tenspoonful of rait and one cupful of ground peanuts. Mix into this one and one-half cupfuls or pastry flour in which one tenspoonful of baking powder has been sifted Roll very thin and cut in small rounds or fancy shapes for the afternoon tea table.

Shell and pour boiling water over unroasted peanut to remove the skins. Dry, place in a frying pan and fry in hot, deep fat until they are a deep brown. Toss on brown paper and salt. The hot water swells the nuts, and this way of cooking makes them a delicious rival of the salted almond. Peanuts and Rice.

Peanuts and Rice.

Peanuts and Rice.

Wash half a cupful of rice thoroughly. Place in a baking dish with half a cupful of milk, one cupful of water and half a cupful oroken peanuts. Bake, stirring occasionally, until the rice is soft.

Peanut Soup.

One cup of peanuts, roasted, shelled, skins removed and pounded to a paste; one-half a teaspoonful of salt, one-eighth of a teaspoonful of pepper, one pint of milk, one tablespoonful of flour, one tablespoonful of butter. Add peanuts to the milk and scald. Melt the butter, add flour and seasoning; then slowly add scalded milk and peanuts. Cook until it thickens.

To Clean Laces.

Delicate laces which have become soiled may be cleaned beautifully by squeezing them through skim milk to which a little bluing has been added. They come out of their bath looking like new and are just the right stiffness when stretched and dried, or dried and irond between cloths over a Turkdsh towel pad.

a Turkdsh towel pad.

SOUTH RICHMOND GETS FIFTEEN DAYS

Burglary Charge Against Woman Is

MEARING HELD FOR ASSAULT

Accused of Hitting Man With Base-

Hester Meredith, colored, who was

Wednesday, the report of Superintendent L. B. Lioyd submitted yesterday shows that 13,321 places of matter were delivered on the three rural routes of Manchester Postal Station, with a weight of 1,629 pounds. The number of places collected amounted to 2,480, weighing 122 pounds.

Elks to Initiate Candidates An elaborate program has been arranged for the regular meeting of Manchester Lodge, No. 843, Benevolent and Protective Order of Elks, on Thursday night in Elks' Home, at Eleventh and Bainbridge Streets. Sev-eral candidates will be initiated as a result of the strenuous membership campaign, which has been conducted by the lodge. Following the business session, there will be a crab feast, with music and refreshments.

bat, was sent on to await action by the grand jury yesterday morning in Po-lice Court, Part II. Justice Maurice allowed him bail in the sum of \$300. The assault occurred at a baseball game on Saturday, when, it was said, Hastings was struck twice with the bat while he was being held by a player, who had interfered in a row between he and a spectator. Mearing claimed that he had been "guyed" by ifastings, and that he did not mean to hurt him.

3:30 o'clock from St. Mary's Catholic

Fonticello Union, Woman's Christian Fonticello Union, Woman's Christian Temperance Union, will observe "White Ribbon Day' on Friday. Miss Page Snellings and Mrs. Sanders will have charge of the South Richmond stations, where emblems will be sold for the benefit of the order. The Swansboro work will also be in charge of Fonticello Union.

NEWS OF FREDERICKSBURG

Not Sustained in Hustings Court.

IEARING HELD FOR ASSAULT
Iccused of Hitting Man With Baseball Bat, He is Sent to Grand Jury—Elks Will Have Initiation on Thursday Night.

Hester Meredith, colored, who was the sustained of the Fredericks Surg County, and has had charge of Trinity Church at South Boston, Va., has accepted a call to the rectorship of St. Paul's Episcopal Church at Newport News, Va. Mr. Lane is a son of the late Dr. Thomas G. Lane, of Mathews County.

Hester Meredith, colored, who was

President E. H. Russell, of the Fred-

Paul Karsten, Jr., assistant cashler of the Planters National Bank, was stricken with appendicitis last even-ing and was taken to the Mary Washington Hospital, where an operation

[Special to The Times-Dispatch.]
Woodstock, Va. June S.—During a
severe storm here to-day, the home of
William Orndorff was struck by
lightning. Mrs Orndorff and her twolightning. Mrs. Orndorff and her two-year-old baby were struck, both be-ing badly burned when their clothes were ignited. Their shoes were torn

TAZEWELL IS SWEPT BY EARLY MORNING FIRE

Damage Estimated at \$90,000 Ls Done When Flames Prey on Business Section of Town.

[Special to The Times-Dispatch.]
Tazewell, Va., June 8.—A disastrous fire, believed to have started in the plumbing shop of J. A. Greever about 4 o'clock this morning, destroyed buildings and merchandise estimated at \$90,000, and but for a favorable wind and an abundance of water in the reservoirs. Mix and sift together two cupfuls of white flour, two cupfuls of entire wheat flour, eight teaspoonfuls of baking powder, and one and a hair chaptul of peanut butter in one and a laft cupfuls of cold water and stir not the dry ingredients.

All substitutes the dry ingredients.

All cupfuls of cold water and stir not the dry ingredients.

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All cupfuls of cold water and stir not the dry ingredients. family, of Richmond, are spending the summer at Forest Inn, Forest Hill.

Lyon Bradley is visiting his parents, Mr. and Mrs. W. J. Bradley.

Miss Agnes H. Smith, of Stop No. 4, Petersburg Turnpike, who was operated on his Mrs. Margaret Woodward and Bestive on the dry ingredients. Add one cupful of chopped pennuts and roll three-fourths of an inch thick. Cut out and bake diffect or twenty minutes in a bot oven.

Macaroni and Peanuts.

Cook one cupful of macaroni, broken and one-inch aleces, in boiling salted vater until tender; drain and pour old water through it to separate the ease. Then add cream sauce made eith four tablespoonful of pen.

Items of Interest.

Items of Interest. returned to her home in Farmville.

Items of Interest.

Many of the visiting Velled Prophets were seen on the Southside yesterday.
Several parties toured the principal streets in automobiles.

The funeral services of Mrs. Filts. The funeral services of Mrs. Elizabeth Schutte, sixty-nine years old, who died on Saturday in the home of her son, J. L. Schutte, of Chesterfield County, were held yesterday afternoon at cover all damages sustained.

PETERSBURG

ceremonies Will Be Most Interesting Feature of Day on Petersburg's Program.

IT SPANS ROAD TO CEMETERY

Whole City To-Day Will Pay Tribute to the Many Thousands of Heroic Southern Dead Who Fell in Battles of Civil War.

The Times-Dispatch Bureau, 5 Bollingbrook Street, (Phone 1484).

Petersburg, Va., June 8.

To-morrow, June 9, will be Confedourg will pay tribute to the memory of the Southern heroes, whose remains rest in beautiful and historic old Bland-Ladies' Memorial Association. and will begin at 4:30 o'cle will be a parade of A. P. Hill Camp, of Confederate Veterans; A. P. Hill Camp, Sons of Veterans, the Petersburg Grays, the Junior Memorial Asing on Sycamore Street, under com-mand of William B, Hartson, as chief marshal. Flags will be displayed marshal. Flags will be displayed throughout the city, and all business will be suspended during the afternoon. The people will carry with them wreaths and flowers to place upon the graves, and the graves of the "unknown" dead will receive the same attention as that hestowed on the graves. tention as that bestowed on the graves

of the known.

The exercises, while not elaborate, will be impressive and beautiful.

The first event of the day will be the unveiling of the beautiful stone arch soanning the main avenue to Cemetery Hill, erected by the Ladles'Memorial Association to "Our Confederate Heroes." The unveiling address will be The unveiling address will be delivered by Senator P. H. Drewry,
The closing exercises will be held
at the grandstand on the summit of

Cemetery Hill, on whose slopes are arranged the squares of the soldiers dead of the various States. Here there will be prayer, singing and the address by the Rev. James A. McClure.

Early Morning Fire. The grocery store and stock of goods of W. B. Breech, on Mistletoe Street,

a one-story building, were damaged by the of unknown origin about 3:30 tire of unknown origin about 3:30 o'clock Sunday morning, entailing a lost of between \$400 and \$500, on which there was no insurance.

brought to the city to-day for burial. The deceased is survived by her step-mother, Mrs. Esther C. Chappell, and brother, John A. Chappell, and two sisters, Mrs. J. R. Gresham and Miss Ruth Chappell, all of this city.

St. Joseph's Academy.

The commencement exercises of St.
Joseph's Academy will be held next
Sunday afternoon at St. Joseph's
Church. There will be three graduates
this year—Miss Marian O'Connor,
Miss Claire Coleman and Charles E.
Brown. St. Joseph's Academy has a
large school, under the management
and instruction of Sisters of Charity. and instruction of Sisters of Charity

Big Improvements. In the matter of improvements, public and private, Petersburg will make great advance this year. A well-known architect makes a rough estimate that the contracts for buildings,

mate that the contracts for buildings, already let, now in course of construction and contracts known to be in contempiation, will aggregate fully \$500,000. This includes new hotels, apartment and business houses. In addition, the city will spend a large sum in the improvement of its streets, in the crection of new schoolhouses, a new city hall, etc.

AGED WOMAN ASSAULTED IN HER HOME NEAR SALEM

tively Identified by His Victim, Who Is Budly Injured

[Special to The Times-Dispatch.] Roanoke, Va., June 8 .- An' assault was made upon Mrs. Sarah E. Patterson, sixty-four years old, in her home, two miles from Salem last night, by Walter Moore, a twenty-year-old negro. After accomplishing his purpose, the negro left his victim. Not until to report the crime, and then she came

this moring was Mrs. Patterson able into Salem and gave a description of her assailant. She said the negro came to her home between 8 and 9 came to her home between 8 and 9 o'clock last night and called her, saying he had a letter for her. She opened the door and he forced his way in. Mrs. Patterson, who lives alone, said she had known the negro since he was a

arrested in company with his brother. When the town sergeant walked into a negro cabin on the outskirts of town he found the men engaged in a card game. Moore denied he was the man wanted, but when brought before Mrs. Patterson she identified him positively Mrs. Patterson is scarcely able to talk, her throat being severely bruised and lacerated. This afternoon the negro was given a preliminary hearing, and was sent on to the grand jury, Feeling is intense in the county, but the authorities anticipate no trouble.

o'clock Sunday morning, entailing a list of between \$400 and \$500, on which there was no insurance.

Death of Young Woman.

Miss Archer D. Chappell, aged twenty-one years, youngest daughter of the late John A. Chappell, dled yesterday

H' man thet wears a sour

bles lightly pass.

Velvet goe

VELVET, The Smoothest Smoking Tobacco, for blue-

days or joyous-ways. Full weight 2 oz. tins, 10c.

face Will find th' world

a lookin'-glass;

While he thet fights with smilin' face

Will find his trou-

Specials for This Week

Stieff Upright \$198 Sohmner Upright ... \$187 Chase Bros. Upright. \$128 New England Upright \$118

Hale Upright

Chickering Upright. \$132 Chickering Upright. . Sample Upright (new)

Lindeman Upright .. \$281 Kingsley Upright ... \$167

Send for complete list if you cannot call. Nearly all look as when new; some can hardly be told from new. Our piano ex-perts have rebuilt these Pianos, and an unusual opportunity awaits the economical musical

The Crafts Piano Co. Broad at Second Street.

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Wedding and Birthday Gifts in great numbers always on

Sydnor & Hundley

Direct Action

RYAN-SMITH Hopkins Furniture Co

One of our 1914 Carriages. 25 patterns to select from.

Rothert & Co.

LORD PALM BEACH"

That exclusive GREEN-TREE creation which possesses Palm Beach coolness PLUS elever styling, which is hand-tailored into the gar-ment. It outlasts wash-ing.

Eight-Fifty.

7 West Broad Street Get Your Baby CASH OR CREDIT

HAVE YOU SEEN THE New Method Gas Ranges

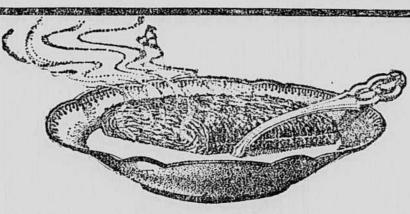
PETTIT & CO.'S?

Moving **Pictures** Forest Hill Park

Richmond's Greatest Amusement Park is Now Open to the Public, with many adequate amusements

The Pictures Are Changed Daily

Special Arrangements Made for Picnic Parties



Sixty-Six Per Cent.

According to the last report of the Bureau of Labor Statistics the retail prices of the "principal articles of food" in forty industrial cities advanced sixty-six per cent. in fourteen years. The price of

Shredded

in all that time has remained the same, and it is just as satisfying, strengthening and sustaining as it was fourteen years ago -a complete, perfect food, supplying more real, body-building nutriment than meat or eggs, costing much less and much more easily digested. Your grocer sells it.

> Always heat the Biscuit in oven to restore crispness. Two Shredded Wheat Biscuits with hot milk or cream will supply all the energy needed for a half day's work. Deliciously nourishing when eaten in combination with baked apples, stewed prunes, sliced bananas or canned or preserved fruits. Try toasted Triscuit, the Shredded Wheat wafer, for luncheon with butter, cheese or marmalade.

Made only by The Shredded Wheat Company, Niagara Falls, N. Y.